

NEW YEAR'S EVE

31ST DECEMBER 2023

Amuse bouche

Pomme Soufflé Stuffed with Foie Gras Mousse

Gancia Prosecco Dry

King Crab Crepe

Buckwheat king crab crepe served with cauliflower smoked cream & ikura

Leon Beyer Gewürztraminer 2019

Lobster 5 Spices

Poached lobster, chestnut cake, balsamic glaze, zucchini, lobster bisque & foam

Joseph Drouhin Laforet Bourgogne Chardonnay 2021

Japanese A3 Wagyu Strip loin

Served with potato butter confit, grilled asparagus, spinach puree, garlic gel & chips

Sandrone Dolcetto d'Alba 2017

Snow Fish

Pan seared snow fish, served with bouillabaisse, fresh & foam fennel, rouille, potato chips

Joseph Drouhin Vaudon Chablis 2021

Or

A3 Japanese Wagyu ribeye

Served with artichoke Barigoule, pickled charcoal grilled carrots, celeriac gel, horseradish cream, beef truffle Jus

Luca Bosio Barolo 2017

Mille Feuille

Served with earl grey Chantilly, Shiso, Strawberry

Valfieri Moscato d'Asti

Petit four

Marshmallow Coconut, Macaroon Lemon, Madeleine Orange, Financier Pistachio

Homemade Limoncello

THB 4,000++ PER PERSON

ADDITIONAL WINE PARING THB 2,500++ PER PERSON

